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MONDAY MORNING, OCT. 30, 1843

CATALOGUE
OF
CHOICE FRUIT TREES,

TO BE SOLD AT PUBLIC SALE,

ON MONDAY MORNING NEXT,

AT TEN O'CLOCK,


AT THE PHILADELPHIA AUCTION MART,

Carpenters' Court, Chesnut street, south side, between 3d & 4th sts.

SEE NOTE ON SECOND PAGE.

TERMS--CASH.

WOLBERT & HERKNESS, Auct's.

 **Preserve your Catalogue, and bring
it to the Sale.**

NOTE.

All the Trees in this Catalogue, were cultivated by Messrs. A. J. DOWNING & CO., at the Highland Nurseries, Newburgh, New-York. They are of the finest sorts, and good size. So far as practicable, the fruit is described, and season of perfection given. *They are all warranted to be as represented, and in perfect order.*

Over forty specimens of the Pears, were exhibited at the last Philadelphia Horticultural Exhibition, and commanded universal attention.

The Trees will be sold in lots to suit purchasers.

PEARS.

Lots.—Nos.

- 1—1 to 54 inclusive—54 *Butter*, or *Virgalien*, a well known and delicious sort. Sept. & Oct.
- 2—55 to 84 inclusive—30 *Beurre Diel*, large golden yellow, rich flavor. October
- 3—85 to 124 inclusive—40 *Seckel*, too well known to require any description
- 4—125 to 132 inclusive—8 *Easter Beurre*, the most celebrated late winter fruit, keeps till March, very fine
- 5—133 to 140 inclusive—8 *Bartlett*, very large, melting, and delicious. August
- 6—141 to 144—4 *Monsieur le Curé*, a new and very productive winter pear, fine and large
- 7—145 to 150 inclusive—6 *Urbaniste*, very large, unsurpassed in flavor. September
- 8—151 to 158—8 *Pound*, or *Winter Bell*, large size; the best for preserving
- 9—159 to 166—8 *Bloodgood*, the most delicious early pear, equal to a butter pear. Last of July
- 10—167 to 174—8 *Dutchess D'Angouleme*, large, yellowish green, delicious; weighs a pound. October
- 11—175 to 182—8 *Madeleine*, very early and fine. July
- 12—183 to 192—10 *Passe Colmar*, deep golden yellow, rich flavor. December and January

Lots.—Nos.

13—193 to 200—8 *St. Ghislain*, new, yellow, melting, buttery. September

14—201 to 206—6 *Sylvaŋge Bergamot*, pale green, melting, juicy, and excellent. November

PLUMS.

15—207 to 214—8 *Autumn Gage*, new, yellow, fine, and productive. Last of September

16—215 to 239—25 *Imperial Gage*, large, yellowish green, high flavor, and great bearer

17—240 to 247—8 *Purple Favorite*, new and rare, the finest in flavor of all purple plums

18—248 to 255—8 *German Prune*, rich flavor, dries well

19—256 to 263—8 *American Scarlet*, beautiful and productive

20—264 to 273—10 *Smith's Orleans*, large, a great bearer, and fine flavor

21—274 to 278—5 *Downing's Emerald Drop*, new, pale green, exquisite flavor

22—279 to 284—6 *Late Yellow Damson*, sweet, a great bearer

23—285 to 292—8 *Green Gage*

24—293 to 300—8 *Jefferson*, large yellow, first-rate

25—301 to 316—16 *Red Gage*, oval, flavor of green gage

Lots.—Nos.

26—317 to 341—25 *Princes' Yellow Gage*, medium size, sweet and rich; a great bearer

27—342 to 366—25 *Yellow Egg*, or *Magnum Bonum*

28—367 to 391—25 *Washington*, yellow, very large and fine

CHERRIES.

29—392 to 416—25 *Napoleon Bigarrieu*, white and red, fine and large

30—417 to 428—12 *Elton*, large, very handsome and fine, white, red cheek, raised by the President of the London Horticultural Society

31—429 to 432—4 *Black Bigarrieu*

32—433 to 442—10 *Downton*, large & fine, nearly white

33—443 to 462—20 *Black Tartarian*, very large, the finest in flavor of all black cherries

34—463 to 487—25 *Downer's Red*, late, beautiful red, of delicious flavor, extra

35—488 to 492—5 *China Heart*, beautifully spotted

36—493 to 502—10 *White Ox Heart*

37—503 to 508—6 *White Tartarian*, a delicious dessert fruit

38—509 to 528—20 *White Bigarrieu*, or *Yellow Spanish*, the finest white cherry

39—529 to 533—5 *Florence*, handsome and fine

40—534 to 541—8 *Black Eagle*, rich flavor

Lots.—Nos.

- 41—542 to 544—3 *Mottled Bigarrieu*, melting and fine
 42—545 to 551—7 *Tradescant*, large, remarkably rich
 flavor
 43—552 to 561—10 *Spotted Bigarrieu*, new and rare,
 white and red, very large, and delicious
 44—562 to 591—30 *Belle de Choisey*, beautiful light
 red, very tender, melting, and rich; a
 fine, new, early sort

APRICOTS.

- 45—592 to 596—5 *Turkey*, orange yellow
 46—597 to 608—12 *Breda*
 47—609 to 616—8 *Gold Blotched*, large and fine
 48—617 to 634—18 *Moorpark*, the largest and finest of
 all Apricots
 49—635 to 641—7 *Schuyler's*, large, golden yellow,
 rich flavor

NECTARINES.

- 50—642 to 645—4 *Red Roman*
 51—646 to 650—5 *Golden*, beautiful and good
 52—651 to 654—4 *Early Violet*, fine flavor, and a great
 bearer
 53—655 to 659—5 *Scarlet*, a beautiful sort
 54—660 to 665—6 *Lewis*, new, and superior
 55—666 to 671—6 *Perkin's Seedling*, very large, yel-
 low and red, excellent

